

What is Claimed is:

1. Aromatized substantially spherical particles of from 0.5 to 5 mm in diameter and a density of 0.1 to 0.8 g/cc, comprising aromatized vegetable oil encapsulated in a solid shell of porous water soluble encapsulant, the porosity of said shell being substantially closed cell porosity, open cell porosity of said shell being not more than 25% based on the total porosity of said shell.
2. Aromatized particles according to claim 1 wherein said aromatized vegetable oil is present in an amount of 20 to 80 % by weight based on the weight of the particles.
3. Aromatized particles according to claim 1 wherein the water content of said particles is from 0.5 to 5 % by weight based on the weight of the particles.
4. Aromatized particles according to claim 1 wherein said vegetable oil is selected from the group consisting of coffee oil, safflower oil, palm oil, peanut oil, soybean oil and corn oil.
5. Aromatized particles according to claim 1 wherein said aromatized vegetable oil is aromatized coffee oil which contains from 0.1 to 20% by weight of coffee aroma based upon the weight of the aromatized coffee oil.

6. Aromatized particles according to claim 5 wherein said water soluble encapsulant is selected from the group consisting of instant coffee solids, instant tea solids, cyclodextrin, maltodextrin, gelatin, pectin, guar gum and gum arabic.

7. Aromatized particles according to claim 6 wherein the water soluble encapsulant is instant coffee solids.

8. Aromatized particles according to claim 7 wherein the particle density is from 0.2 to 0.4 g/cc and wherein the particles have a wall thickness of from 20 to 80% of the particle diameter.

9. An instant coffee product containing spray dried or freeze dried instant coffee which comprises from 0.01 to 20% of the aromatized particles of claim 8.

10. An instant coffee product according to claim 9 which comprises from 0.1 to 1% of said aromatized particles.

11. A method of making aromatized particles which comprises:
 providing gasified aromatized vegetable oil;
 providing an aqueous solution of a water soluble encapsulant containing 50 to 75% by weight dissolved solids based on the weight of the aqueous solution;
 forcing the gasified aromatized vegetable oil through a first spray nozzle aperture and simultaneously forcing the aqueous solution through an annular spray nozzle aperture which surrounds said first spray nozzle to co-extrude droplets of gasified aromatized vegetable oil encapsulated by said aqueous solution; and
 contacting said droplets with a liquid desiccant to dehydrate said aqueous solution to form soluble aromatized particles having a solidified shell of a porous water soluble encapsulant encapsulating said aromatized vegetable oil, the porosity of said solidified shell being substantially closed cell porosity, open cell porosity of said shell being not more than 25% of the total porosity of said shell.

12. A method according to claim 11 wherein said vegetable oil is selected from the group consisting of coffee oil, safflower oil, palm oil, peanut oil, soy bean oil, and corn oil.

13. A method according to claim 11 wherein said aromatized vegetable oil comprises aromatized coffee oil which contains coffee aroma in an amount of from 0.01 to 20 % by weight based on the weight of the aromatized coffee oil.

14. A method according to claim 13 wherein said aromatized coffee oil is present in an amount of from 20 to 80 % by weight based on the weight of the particles.

15. A method according to claim 13 wherein said water soluble encapsulant is selected from the group consisting of instant coffee solids, instant tea solids, cyclodextrin, maltodextrin, gelatin, pectin, guar gum and gum arabic.

16. A method according to claim 15 wherein said water soluble encapsulant is instant coffee solids.

17. A method according to claim 16 wherein said aromatized coffee particles are substantially spherical and have a particle size of 0.5 – 5 mm.

18. A method according to claim 17 wherein said aromatized coffee particles have a density of from 0.1 to 0.8 g/cc.

19. A method according to claim 11 wherein the gasified aromatized vegetable oil is prepared by injecting an inert gas into aromatized vegetable oil in an amount sufficient to foam the vegetable oil.

20. A method according to claim 11 wherein the dessicant is dehydrated alcohol.